

# Amber Gold a

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- Gravity **11.6 BLG**
- ABV ---
- IBU **26**
- SRM **15.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (51.7%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Strzegom Karmel 150	0.8 kg (13.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	15 %
Boil	El Dorado	25 g	10 min	15 %
Dry Hop	El Dorado	25 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis